

DINNERLY



Feed A Crowd: Chickpea and Veg Salad

Same Meal Price, More Servings!



40 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 2 red capsicums
- 2 zucchini
- 400g chickpeas
- 10g Italian seasoning ¹⁷
- 100g Greek-style yoghurt ⁷
- 60g pitted kalamata olives
- 2 x 2 sourdough baby baguettes ^{1,6}

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 1½ tsp red wine vinegar ¹⁷
- 1½ tsp honey

TOOLS

- large oven tray
- baking paper

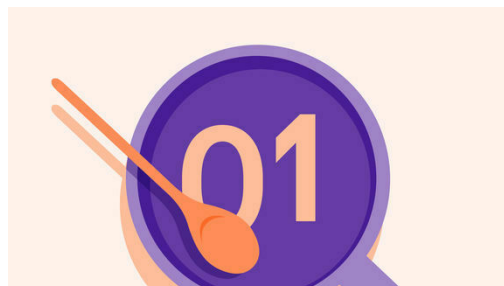
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.

NUTRITION PER SERVING

Energy 505kcal, Fat 16.5g, Carbs 67.1g,
Proteins 14.8g



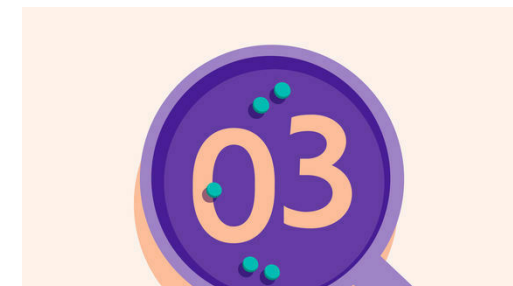
1. Prep veggies

Preheat the oven to 220C. Line a large oven tray with baking paper. Cut the **capsicums** into 3cm chunks. Cut the **zucchini** into thirds widthwise, then cut into thick wedges. Crush or finely chop **2 garlic cloves**. Drain and rinse the **chickpeas**.



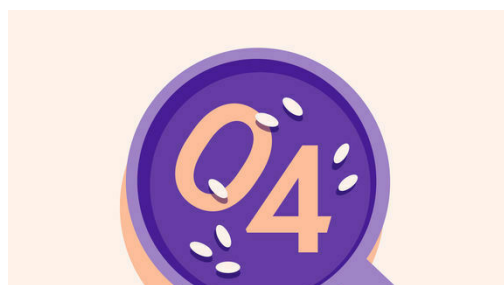
2. Roast veggies

Put the **capsicum, zucchini, chickpeas, half the garlic, 2 tsp Italian seasoning** and **1 tbs olive oil** in a large bowl, season with **salt and pepper** and toss to combine. Put on the lined tray, reserving the bowl. Roast for 25 mins or until tender.



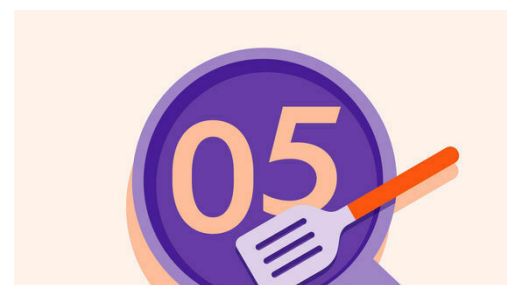
3. Make dressing

Meanwhile, put the **yoghurt, 1½ tsp red wine vinegar** and **1½ tsp honey** in a bowl, season with **salt and pepper** and stir to combine. Put the **remaining garlic, remaining Italian seasoning** and **1 tbs olive oil** in a separate bowl, season with **salt and pepper** and stir to combine. Halve the **olives**.



4. Toast herb bread

Transfer the **roasted veggie mixture** to the reserved bowl. Reduce the oven to 180C. Halve the **baguettes** lengthwise (see Feed A Crowd) and put, cut side up, on the oven tray. Brush with the **garlic oil mixture**, then bake for 8 mins or until lightly toasted.



5. Serve up

Divide the **roasted veggie mixture** among plates, scatter over the **olives** and drizzle with the **yoghurt dressing**. Serve with the **herb bread** and enjoy!



6. Feed A Crowd

Up the crunch factor and cut the baguettes into 2cm cubes instead. Toss in the garlic and herb oil and bake until golden and crisp. Scatter over just before serving.